

Agricultural Marketing Service, USDA

§ 51.682

METRIC CONVERSION TABLE

§ 51.653 Metric conversion table.

Inches	Millimeters (mm)
1/4 equals	6.4
3/8 equals	9.5
1/2 equals	12.7
9/16 equals	14.3
5/8 equals	15.9
3/4 equals	19.1
7/8 equals	22.2
1 equals	25.4
1 1/4 equals	31.8
1 1/2 equals	38.1
3 equals	76.2
3 1/16 equals	79.4
3 9/16 equals	85.7
3 3/16 equals	88.9
3 19/16 equals	92.1
3 13/16 equals	96.8
3 14/16 equals	98.4
3 5/16 equals	100.0
4 7/16 equals	104.8
4 5/16 equals	109.5
4 8/16 equals	114.3
4 12/16 equals	120.7
5 equals	127.0

**Subpart—United States Standards
for Grades of Oranges (Texas
and States Other Than Florida,
California, and Arizona)**

SOURCE: 34 FR 13909, Aug. 30, 1969; 34 FR 14325, Sept. 12, 1969, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

GENERAL

§ 51.680 General.

The standards in this subpart apply only to the common or sweet orange group and varieties belonging to the Mandarin group except tangerines for which separate U.S. Standards are issued.

GRADES

§ 51.681 U.S. Fancy.

“U.S. Fancy” consists of oranges which meet the following requirements:

- (a) Basic requirements:
 - (1) Discoloration:
 - (i) Not more than one-tenth of the surface, in the aggregate, may be affected by discoloration. (See § 51.700.)
 - (2) Firm;
 - (3) Mature;

- (4) Similar varietal characteristics;
- (5) Well colored;
- (6) Well formed; and,
- (7) Smooth texture.
- (b) Free from:
 - (1) Ammoniation;
 - (2) Bruises;
 - (3) Buckskin;
 - (4) Caked melanose;
 - (5) Creasing;
 - (6) Cuts not healed;
 - (7) Decay;
 - (8) Growth cracks;
 - (9) Scab;
 - (10) Skin breakdown;
 - (11) Sprayburn;
 - (12) Undeveloped segments; and,
 - (13) Wormy fruit.
- (c) Not injured by:
 - (1) Green spots;
 - (2) Oil spots;
 - (3) Split navels;
 - (4) Rough, wide or protruding navels;
 - (5) Scale;
 - (6) Scars; and,
 - (7) Thorn scratches.
- (d) Not damaged by any other cause.
- (e) For tolerances see § 51.689.

§ 51.682 U.S. No. 1.

“U.S. No. 1” consists of oranges which meet the following requirements:

- (a) Basic requirements:
 - (1) Discoloration:
 - (i) Not more than one-third of the surface, in the aggregate, may be affected by discoloration. (See § 51.700.)
 - (2) Firm;
 - (3) Mature;
 - (4) Similar varietal characteristics;
 - (5) Well formed;
 - (6) Fairly smooth texture; and,
 - (7) Color:
 - (i) Early and midseason varieties shall be fairly well colored.
 - (ii) For Valencia and other late varieties, not less than 50 percent, by count, shall be fairly well colored and the remainder reasonably well colored.
- (b) Free from:
 - (1) Bruises;
 - (2) Cuts not healed;
 - (3) Caked melanose;
 - (4) Decay;
 - (5) Growth cracks;
 - (6) Sprayburn;
 - (7) Undeveloped segments; and,
 - (8) Wormy fruit.

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- (c) Not damaged by any other cause.
- (d) For tolerances see § 51.689.

§ 51.683 U.S. No. 1 Bright.

The requirements for this grade are the same as for U.S. No. 1 except that no fruit may have more than one-tenth of its surface, in the aggregate, affected by discoloration.

- (a) For tolerances see § 51.689.

§ 51.684 U.S. No. 1 Bronze.

The requirements for this grade are the same as for U.S. No. 1 except that all fruit must show some discoloration. Not less than the number of fruits required in § 51.689, Tables I and II, shall have more than one-third of their surface, in the aggregate, affected by discoloration. The predominating discoloration on these fruits shall be of rust mite type.

§ 51.685 U.S. Combination.

“U.S. Combination” consists of a combination of U.S. No. 1 and U.S. No. 2 oranges: *Provided*, That the number of U.S. No. 2 fruits specified in § 51.689, Tables I and II, are not exceeded.

§ 51.686 U.S. No. 2.

“U.S. No. 2” consists of oranges which meet the following requirements:

- (a) Basic requirements:
 - (1) Discoloration:
 - (i) Not more than one-half of the surface, in the aggregate, may be affected by discoloration. (See § 51.700.)
 - (2) Fairly firm;
 - (3) Mature;
 - (4) Similar varietal characteristics;
 - (5) Reasonably well colored;
 - (6) Not more than slightly misshapen, and,
 - (7) Not more than slightly rough.
 - (b) Free from:
 - (1) Bruises;
 - (2) Cuts not healed;
 - (3) Decay;

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- (4) Growth cracks; and,
- (5) Wormy fruit.

(c) Not seriously damaged by any other cause.

- (d) For tolerances see § 51.689.

§ 51.687 U.S. No. 2 Russet.

The requirements for this grade are the same as for U.S. No. 2 except that not less than the number of fruits required in § 51.689, Tables I and II, shall have more than one-half of their surface, in the aggregate, affected by discoloration.

§ 51.688 U.S. No. 3.

“U.S. No. 3” consists of oranges which meet the following requirements:

- (a) Basic requirements:
 - (1) Mature;
 - (2) Similar varietal characteristics;
 - (3) May be misshapen;
 - (4) May be slightly spongy;
 - (5) May have rough texture;
 - (6) Not seriously lumpy or cracked;
- and,
- (7) May be poorly colored.
 - (i) Not more than 25 percent of the surface may be of a solid dark green color.
- (b) Free from:
 - (1) Cuts not healed;
 - (2) Decay; and,
 - (3) Wormy fruit.
- (c) Not very seriously damaged by any other cause.
- (d) For tolerances see § 51.689.

TOLERANCES

§ 51.689 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, based on sample inspection, the number of defective or off-size specimens in the lot, shall be within the limitations specified in Tables I and II. No tolerance shall apply to wormy fruit.